

## Quadrum Wine Company

### *Quadrum Rosé*



**Location:** Vineyards located in the southern subzone of La Mancha, surrounding the city of Ciudad Real.

**Vinification:** The bunches are destemmed, and the grapes are co-macerated for 8 hours before being pressed to produce a lightly colored, elegant rosé. Temperature-controlled fermentation (inoculated with neutral yeast) in stainless steel tanks.

**Grape varieties :** 50% Tempranillo, 50% Garnacha

**Soil :** Sandy soils intermixed with small chunks of limestone. The surface is intermixed with iron rich red clay.

#### **Tasting notes :**

Quadrum Rose is a blend of Spain's two most important Spanish indigenous red varieties, Tempranillo and Garnacha. The dry hot climate in La Mancha is ideal for both of these varieties to achieve proper ripeness without having to use any harmful sprays. The naturally balanced Garnacha expresses ripe red fruit while holding a crisp acidity and the Tempranillo offers structure and spice.

